iorio

DECEMBER 31, 2014

antipasto

Ruby red grapefruit, watermelon radish, fennel, pecorino fresca

primo CHOICE OF

Goat cheese gnocchi, wild mushroom basil cream

or

Carlton Farms beef tenderloin, parsley gremolata bruschetta

secondo CHOICE OF

Uova di raviolo. Egg yolk nested in ricotta, lemon, fried kale
sage browned butter

or

Pan roasted scallops crusted with black truffle salts,
celery root, grilled cauliflower, Tuscan kale

or

Sweet Briar Farms pork
osso buco slow braised in smoked tomatoes, cider
with saffron risotto, crispy buttermilk fried onions, fig infused balsamic

dolce DESSERT PLATE OF

House made chocolate truffles filled with orangecello
Berry popover brulèe *and*
Chocolate cappuccino

$65. per person, beverages and gratuity extra

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES-GLUTEN FREE AVAILABLE

additional courses for the table

Chris' calamari Italian Farm Style fonduta

Butter leaf salad with buttermilk onion rings, Rogue Creamery gorgonzola

iorio whole leaf romaine Caesar salad *iorio* beet salad

Hannu New Year-Hilary & Chris

ioriorestaurant.com

Celebrating Ten Years

2005-2015

912 SE HAWTHORNE BOULEVARD PORTLAND, OREGON (503)445-4716